

Buns

By Phyllis Blohm from "The Joy of Sharing: Oak Valley A.L.C.W. Centennial Cookbook," published in 1985 by the Oak Valley American Lutheran Church Women in Velva, North Dakota.



Directions

Boil milk, cool to lukewarm.

Dissolve 2 packages of yeast in $\frac{1}{4}$ cup water and 1 teaspoon sugar and let raise to fill cup.

Place milk in large bowl, add beaten eggs, 1 cup sugar, 4 teaspoons salt, 1 cup oil, and yeast, then add approximately 11 cups flour to make soft dough.

Knead 10 minutes, let rise 1 hour. Punch dough down, let rise 45 minutes to 1 hour.

Form into buns and let rise 2 hours.

Bake 12 to 15 minutes at 375 degrees.

Ingredients

- 1 qt. milk
- 2 pkgs. yeast
- $\frac{1}{4}$ c. water
- 1 tsp. sugar
- 3 beaten eggs
- 1 c. sugar
- 4 tsp. salt
- 1 c. oil
- 11 c. flour

